

SOUPS

FRENCH ONION

housemade french onion topped with gooey gruyere cheese $\mathscr E$ frizzled onions, served with brioche. 12

LOBSTER BISQUE

housemade bisque with cognac, topped with brioche croutons & chives. 16

SHAREABLES

OUR DAILY HUMMUS

made with tahini, served with assorted vegetables & grilled pita. 18

SEARED AHI TUNA

spice rubbed #1 ahi tuna, seared & sliced, served with wasabi, seaweed salad, & a teriyaki glaze. 25

HOLY TRINITY CLAMS CASINO

local clams stuffed with classic bell pepper, celery, onion, & applewood bacon with a touch of heat. 20

WINDRIFT DEVILED EGGS

traditional stuffing, chives & du cote sriracha. 12

CALAMARI

sauce arrabbiata & basil. 19

BUFFALO WINGS gf

with bleu cheese & celery. 8 wings 16 | 12 wings 24

BANG BANG SHRIMP gf

crispy tempura battered shrimp in our signature spicy aioli. 18

PRIME CUTS

FILET MIGNON

prime grade, center cut tenderloin. 6oz 39 | 8oz 57

NY STRIP

12 oz prime grade, center cut sirloin. 58

SIDES

BRUSSEL SPROUTS

roasted brussels topped with pickled red onion, applewood bacon, & a fig balsamic drizzle. 9

TRUFFLE FRIES

crisp french fries topped with fresh parmesan $\mathscr E$ truffle salt. 12

GARLIC MASHED POTATOES

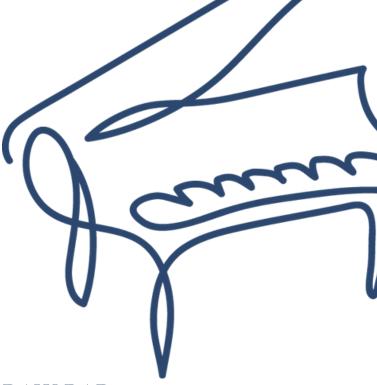
idaho potatoes steamed \mathcal{E} mashed with roasted garlic cream. 9

SAUTEED SPINACH

fresh spinach sauteed with olive oil, butter, $\mathcal E$ fresh garlic. 12

MACARONI & CHEESE

gemelli noodles tossed in a house made white cheddar bechamel, topped with a panko crumble, gruyere, \mathcal{E} fontina cheese. 12



RAW BAR

SHRIMP COCKTAIL

chilled jumbo shrimp with cocktail sauce. 24

W LOCAL HARVEST OYSTERS

chilled on the half shell with cocktail & mignonette sauce. dozen 38 | half dozen 22

LOCAL HARVEST CLAMS

chilled clams on the half shell with cocktail sauce. dozen 29 | half dozen 16

CRABMEAT COCKTAIL

chilled jumbo lump crabmeat with cocktail sauce. 25

SALADS

PRIME CHOPPED

chopped greens tossed with avocado, red onion, craisins, pumpkin seeds, baby heirloom tomatoes, cucumbers, applewood bacon, hard boiled egg, \mathcal{E} honey poppyseed dressing. 19

CAESAR

red & green gem, shaved grana padano, sourdough cumb, & creamy caesar. 16

CLASSIC WEDGE

iceberg wedge topped with baby heirloom tomatoes, applewood bacon, bleu cheese crumbles, & point reyes blue cheese dressing. 17

ENTREES

PRIME BRAISED SHORT RIBS

over housemade garlic mashed potatoes, & braised root vegetables. 34

PRIME GRILLED CHICKEN

chicken breast over housemade garlic mashed potatoes, grilled seasoned asparagus & chicken jus. 32

KURTZ FAMILY CRABCAKES

maryland style jumbo lump crabcakes served with housemade traditional remoulade, french fries, & a housemade vegetable slaw. 34

COCKTAILS

STRAWBERRY BASIL SMASH

little water distillery's rusted revolver gin, strawberry purée, housemade simple, fresh lemons, & fresh basil. 14

WHISKEY MANGO FOXTROT

misunderstood whiskey, espolon reposado, mango juice, housemade simple, & fresh limes. 15

PERFECT MARGARITA

casamigos blanco tequila, housemade simple, & fresh lime. 16

WATERMELON MARTINI

grey goose essences watermelon & basil vodka, real watermelon purée, & housemade lime simple. 16

DIRTY BLEUS MARTINI

grey goose, dry vermouth, olive brine, bleu cheese stuffed olives. 18

TITO'S OASIS OF PEACE POM-PINEAPPLE

tito's handmade vodka, pomegranate liqueur, & pineapple. 16 proceeds up to \$15k annually from this beverage will support Oasis of Peace Orphanage in Kenya, matched by ICONA Resorts.

BEACH BERRY MOJITO

bacardi superior rum, wilberry puree, fresh blueberries, house made simple, fresh lime, fresh mint, topped with club soda. 13

7 MILE MANHATTAN

bulleit rye whiskey, amaro nonino, sweet vermouth, & bitters. 18

WINES BY THE GLASS

SPARKLING & WHITES

CHANDON BRUT CLASSIC

sparkling - napa valley, ca 18 / 65

BABICH

sauvignon blanc - marlborough, nz 13 / 44

ST. SUPERY

sauvignon blanc - napa valley, ca 16 / 55

DOMAINE VOCORET

chablis-burgundy, france 20 / 60

SONOMA-CUTRER

chardonnay - russian river valley, ca 18 / 65

ELENA WALCH

pinot grigio - alto adige, italy 15 / 52

ROSÉ

JEIO PROSECCO ROSE DOC

prosecco rosé - veneto, italy 16 / 55

BEACH BY WHISPERING ANGEL

rosé – provence, france 14 / 48 SANGRIA

SUNNY SANGRIA

housemade sparkling white pear or red berry. glass 12 / pitcher 40

REDS

BELLE GLOS "BALADE"

pinot noir – santa marie valley, ca 20 / 60

JOSH CELLARS

cabernet sauvignon - north coast, ca 14 / 48

DAOU

cabernet sauvignon - paso robles, ca 17 / 62

CASTELLO DO VOLPAIA DOCG

chianti classico - volpaia, chianti, italy 25/85

PIATELLI "LUJAN DE CUYO"

malbec - mendoza, ar 14/45

DRAFTS

ALES

- ODWNEAST CIDER 5.1% 9 gf

 KONA BIG WAVE GOLDEN ALE 4.4% 8

 SAMUEL ADAMS SUMMER ALE 5.3% 8
- **Q** CAPE MAY IPA 6.3% 8
- **Q** CAPE MAY CRUSHIN' IT IPA 8% 9
- TROEGS GRAFFITI HIGHWAY HAZY IPA 6% 9
- SLACK TIDE'S BELL BUOY BELGIAN
 BLONDE 7.3% 9

LAGERS & PILSNERS

MILLER LITE 4.2% 7 MICHELOB ULTRA 4.2% 7 PERONI NASTRO AZZURRO 5.1% 9 MODELO ESPECIAL 4.4% 8 YUENGLING LAGER 4.5% 7

BEER

ABP CHILL PILS 4.7% 8

ABP WE DON'T PLAY IPA 6.7% 7

ABP BEACH BUM WITBIER 5.2% 7



CANS

BUBBLY GUINNESS NITRO CANS 4.2% 9

STATESIDE ORANGE VODKA SODA 4.5% 10

NUTRL LIME 5% 9

NON BUBBLY

SURFSIDE ICED TEA + VODKA 4.5% 9

SURFSIDE GREEN TEA + LEMONADE + VODKA 4.5% 9 MOM WATER "SUSAN" - STRAWBERRY KIWI 4.5% 8

BOTTLES

HEINEKEN 0.0 0.0% 8
MICHELOB ULTRA 4.2% 7
MILLER LITE 4.2% 7
COORS LIGHT 4.2% 7
CORONA EXTRA 4.6% 7
BUD LIGHT 4.2% 7

NON-ABV

FEVER-TREE

ginger beer or sparkling grapefruit. 4

SODA

pepsi, diet pepsi, starry, root beer, ginger ale. 4

LACAS COFFEE COMPANY ROASTERY

fresh brewed coffee. 4 fresh brewed iced tea. 4 green tea refreshers: passion fruit or raspberry. 4

---- MOCKTAILS

NO-JITO

fresh mint, housemade simple, fresh limes, & club soda. 9

SUMMER FEVER

pineapple juice, passion fruit, your choice of fever-tree sparkling grapefruit or ginger beer. 10



= locally made